



Niigata English Journal

Edited & Issued by the Niigata City International Exchange Foundation

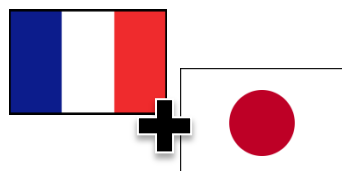
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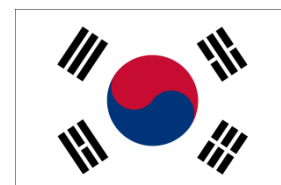
April brings a new school year and sakura! It's a good time to turn over a new petal... I mean, leaf!

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• 025-225-2727
• kyokai@nief.or.jp



Oshaberi Salon

Your neighborhood Niigata City CIRs each host conversation (oshaberi) hours where they talk about and lead discussions in Japanese about topics related to their home country and cross-cultural understanding. Here are this month's topics!



The Influence of Japanese Culture in France

April 11th (Thu) 2:00–3:00 p.m.

The Education System in South Korea

April 23rd (Tue) 2:00–3:00 p.m.

Place: CrossPal Niigata 2nd floor Exchange Salon (NCIEF)

Free Legal Consultation for Foreign Residents

Need legal advice? On Friday, April 19th the Niigata Prefecture Bar Association will be providing an opportunity to visit with a lawyer and receive free consultation regarding legal matters such as divorce, problems with your landlord, car accidents, and so on. If you don't speak Japanese, an interpreter can be provided for you. Walk-ins are okay but reservations are encouraged.



Date: April 19th (Fri) 1:00–5:00 p.m.

Place: CrossPal Niigata 2nd floor

Requirements: Must be non-Japanese resident living and working in Niigata

Language Support Available: English, Mandarin Chinese, Korean, French, and Russian

Length of Consultation: 40 minutes per person

Reservations: Please tell us your name, nationality, phone number, sex, and what you wish to discuss.

For more info/reservations: 025-225-2727

E-mail: kyokai@nief.or.jp



Charlie's Recipe Corner

I am late to the party but I am sure you have heard about how popular canned foods have gotten recently, in particular mackerel in miso sauce. We are going to use that in this month's recipe!

This is a take on takikomi gohan where you throw everything into the rice cooker and let it cook together. I got this recipe from a cookbook and it was a great, easy to eat introduction to canned fish.

Ingredients for 1-2 people
1 rice cup (180g) of rice
1 can of miso mackerel
50g of daikon radish
1 cup (200 ml) water
1 TBSP Mentsuyu (triple concentration)
1 tsp sake

Method

1. Cut the daikon into quarter moons about 1/4th in thick
2. Add everything to the rice cooker (including the liquid from the can of mackerel!)
3. Turn on the rice cooker and cook like normal
4. Once it is finished, transfer to a bowl and enjoy!



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